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Amendment to the Claims

1. (Currently amended): A browning composition for application to a foodstuff, said browning composition comprising
a browning agent, said browning agent comprising a sugar acid having at least two carbonyl groups and present in an amount sufficient to effect browning; and
an amine source.

2. (Cancelled)

3. (Previously presented): The browning composition of claim 1, wherein said sugar acid is 2, 5-di-keto gluconic acid.

4. (Previously presented): The browning composition of claim 1, wherein said amine source is an amino acid.

5. (Previously presented): The browning composition of claim 4, wherein said amine source is lysine.

6. (Currently amended): A method of preparing a foodstuff for browning in a microwave oven, the method comprising
providing a browning composition comprising a sugar acid having at least two carbonyl groups as a browning agent in an amount sufficient to effect browning; and
incorporating said browning composition in a foodstuff.

7. (Previously presented): The method of claim 6, wherein said step of incorporating said browning composition in a foodstuff includes the step of topically applying said browning composition to the foodstuff.

8. (Previously presented): The method of claim 6, wherein said step of incorporating said browning compositions in a foodstuff includes the step of mixing said browning composition into said foodstuff.

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9. (Previously presented): The method of claim 6, wherein said foodstuff is selected from the group consisting of turkey, sausage casings, chicken, biscuits, pizza, pie covering and hash brown potatoes.

10. (Previously presented): The browning composition of claim 1, wherein the sugar acid is a hexose sugar acid substituted compound having between two and four carbonyl groups.

11. (Previously presented): The browning composition of claim 10, wherein the hexose sugar acid is a gluconic acid derivative.

12. (Previously presented): The browning composition of claim 11, wherein the gluconic acid derivative is 2-keto-L-gulonic acid (2KLG), 2-keto-D-gluconic acid (2KDG), 5-keto-L-gluconic acid (5KLG) or 5-keto-D-gluconic acid (5KDG).

13. (Previously presented): The browning composition of claim 1, wherein the sugar acid has three carbonyl groups.

14. (Previously presented): The browning composition of claim 4, wherein the amino acid is lysine, arginine, histidine or combinations thereof.

15. (Previously presented): The method according to claim 6 further comprising adding an amine source to the browning composition.

16. (Previously presented): The method according to claim 15, wherein the amine source is an amino acid or combination of amino acids.

17. (Currently amended): A browning composition for application to a foodstuff comprising 2, 5 diketo-gluconic acid as a browning agent in an amount sufficient to effect browning and an amine source.

18. (Previously presented): The browning composition of claim 17, wherein the amine source is an amino acid or combination of amino acids.

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19. (Previously presented): The browning composition of claim 17, wherein the foodstuff is a meat product or meat by-product.

20. (Currently amended): The browning composition of claim 17, wherein the foodstuff is a ~~diary~~ dairy product

21. (Previously presented): The browning composition of claim 17, wherein the foodstuff is a baked good.

22. (Previously presented): The browning composition of claim 17, wherein the foodstuff is a starch and carbohydrate product.

23. (Previously presented): The browning composition of claim 17, wherein the foodstuff is a vegetable product.

24. (New): The browning composition of claim 1, wherein the concentration of the browning agent is between 0.001mM and 1000mM.

25. (New): The method of claim 6, wherein the amount of browning agent is from 0.001% to 40% by weight of the foodstuff.

26. (New): The method of claim 15, wherein the browning agent is a gluconic acid derivative and the concentration of the browning agent in the browning composition is 0.01mM to 500 mM.

27. (New): The browning composition of claim 1, wherein said browning composition is an aqueous solution.

28. (New): The method of claim 6, wherein said browning composition is an aqueous solution.

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29. (New): The browning composition of claim 17, wherein said browning composition is an aqueous solution.

30. (New): The browning composition of claim 1, wherein said browning composition is a dry mixture.

31. (New): The method of claim 6, wherein said browning composition is a dry mixture.

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